

## ABSTRACT

Objects of the present invention are to provide a continuous emulsification process and equipment therefor in which exact viscosity is measured inline and production conditions are controlled automatically, and a continuous production method for process cheese type and equipment therefor. The present invention provides a continuous production method for process cheese type in which process cheese type ingredients are agitated and emulsified with any agitation intensity by an agitation bar 4 while heating in the vessel which is applied with fixed back pressure, the process cheese type is flowed and held in a holding pipe 7 for a certain period and thereby the process cheese type is cooled, and then the cooled process cheese type is molded and filled and a process cheese type product 13 is produced, wherein a transducer of an oscillating viscometer is immersed in the process cheese type during holding or after cooling such that the transducer is not directly contacted with the process cheese type; and wherein agitation intensity of the agitation device and/or back pressure applied to the vessel is adjusted such that a detected value of the transducer becomes near a target value which is set in advance, and thereby production conditions are controlled automatically so that the viscosity of the process cheese type during holding or after cooling becomes near a target viscosity.